

FOOD

SWEETS

BANANA BREAD PUDDING
SALTED BANANA CARAMEL
\$8

BEIGNETS
\$8 | ADD BACON MAPLE SYRUP \$2

YOGURT BOWL
CINNAMON APPLES, SAVORY GRANOLA
\$12

APPETIZERS

MIXED GREENS SALAD
BABY GREENS, ARUGULA, KOMBU VINAIGRETTE
\$12

WEDGE SALAD
BLACK GARLIC RANCH, DILL, SMOKED SHIITAKES,
SAVORY GRANOLA
\$14

DIRTY RICE
POACHED EGG, CRYSTAL HOT SAUCE
\$14

BISCUITS & GRAVY
SAUSAGE GRAVY OR MUSHROOM GRAVY
\$14

ENTREES

WHITE BEAN TOAST
WHITE BEAN PURÉE, POACHED EGG
\$12

SAVORY CREPE
TURMERIC AND COCONUT CREPE, ROASTED SQUASH, SIDE SALAD
\$18

SOFT SCRAMBLED EGGS
FRIED HEN OF THE WOODS MUSHROOM, CHICKEN OR
MUSHROOM GRAVY, TOAST
\$18

CHICKEN & WAFFLES
JALAPEÑO CORNBREAD WAFFLE, BUTTERMILK FRIED
CHICKEN, BACON MAPLE SYRUP
\$22

STEAK & FRIED EGGS
CHIMICHURRI, HOUSE HOT SAUCE
\$26

FRIED CHICKEN SANDO
HOUSE PRETZEL BUN, CRYSTAL HOT SAUCE, CHARRED SCALLION
MAYO, DILL PICKLES, FRIES
\$20

SIDES

2 EGGS YOUR WAY
\$6

FRIES
SAFFRON AIOLI
\$8

EXTRA THICK MAPLE BRAISED BACON
\$9

SMASHED CRISPY POTATOES
FRIED PARSLEY, LEMON PEPPER, NORI MAYO
\$12

DRINKS

COCKTAILS | \$16

BLOODY MARY

VODKA, TOMATO, SPICES, PICKLES

MIMOSA

SPARKLING WINE, ORANGE JUICE

APEROL SPRITZ

APEROL, SPARKLING WINE, SODA

GUAVA GIN BUCK

FORDS GIN, AMERMELADE APERITIVO, GUAVA, GINGER BEER

GRANNY SMITH MARGARITA

EL JIMADOR TEQUILA, APPLE, PEAR, LIME, SERVED UP

SAGE BOURBON HIGBALL

SAGE-INFUSED BOURBON, CITRUS, HONEY

SPIRIT-FREE

SPICY NON-ALCOHOLIC "MARGARITA" \$14

SEEDLIP GARDEN 108, JALAPENO AGAVE, LIME

HOUSE APPLE CINNAMON SODA \$10

UNTITLED ART ITALIAN PILSNER (12OZ CAN) \$8

CASAMARA CLUB COMO \$7

A FRESH ORANGE, ALPINE SPRITZ

COFFEE & TEA

COLD BREW

\$6

DRIP

\$6

ESPRESSO

\$6

AMERICANO

\$6

CAPPUCCINO

\$7

LATTE

\$7

TEA

LEMON GINGER | EARL GREY | JASMINE PEARLS | GENMAICHA

\$6

WINE BY THE GLASS

SPARKLING

IL FARNETO 'FRISANT BIANCO' SPERGOLA - EMILIA-ROMAGNA, IT

\$14/56

WHITE

CLOS THIERRIÈRE 'PRÈMICE' VOUVRAY CHENIN BLANC - LOIRE, FR

\$17/68

DANIELE PICCININ 'MUNI BIANCO' CHARDONNAY - VENETO, IT

\$14/56

ORANGE

OSZKÁR MAURER, 'CRAZY LUD' FIELD BLEND - SUBOTICA, SERBIA

\$16/64

CA'LIPTRA 'ARANCIO' MALVASIA - MARCHE, IT

\$17/68

ROSÉ

DOLORES CABRERA 'LA ARAUCARIA' LISTAN NEGRO -

CANARY ISLANDS, ES

\$14/56

RED

LAURENT LEBLED "'HOU LALAI" PINOT NOIR - LOIRE VALLEY, FR

\$16/64

DOMAINE LEDOGAR, 'ROUG'É CLAIR' MOURVÈDRE, CARIGNAN -

ROUSSILLON, FR

\$14/56 (CHILLED)

CASA SETARO 'TERRAMATTA' AGLIANICO - CAMPANIA, IT

\$15/60

DRY SHERRY

DE LA RIVA - 'LA RIVA MANZANILLA' PALOMINO - SANLÚCAR, ES

\$10 (3 OZ)

DRAFT BEER | \$8

"COMEBACK" KOLSCH

FIDDLEHEAD IPA

COLLECTIVE ARTS PORTER

CANNED/BOTTLED BEER

DOWNEAST CIDER \$7

THREES VLIET PILSNER \$8

ESTRELLA JALISCO \$5

+ M&M (MONTENEGRO + MEZCAL SHOT) +\$3